HUSQVARNA

FREE STANDING COOKERS

Operating manual

Culinar & Ceralyx

List of contents

Installation	2
Fitting of Doors	4
Description	3
Using the Cooker for the first time	4
Controls	4-5
Grill Spit	6
Roasting Thermometer	6
Automatic Timer	7
Electronic Timer	8
Automatic operation of the Oven	10
General Hints	11-12-13
Cleaning	13-14
If the cooker fails to work	14
Changing the Lamps	14
Service	15

Technical Data

Culinar

Wattage	11.465 KW
Voltage	240 volts a.c. 50HZ
Weight	60 Kg
Width	596 mm
Height	850-950 mm (excluding control panel)
Depth	600 mm

Ceralyx

Wattage	12.015 KW
Voltage	240 volts a.c. 50HZ
Weight	66 Kg
Width	596 mm
Height	850-950 mm (excluding control panel)
Depth	600 mm

Installation

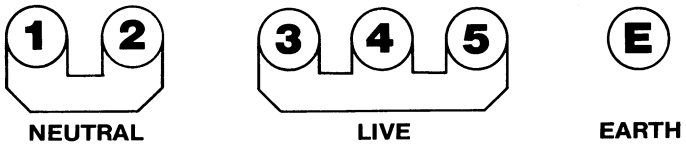
Electrical installation

WARNING

– THIS APPLIANCE MUST BE EARTHED

Your Husqvarna cooker must be connected to a Double Pole main switch, situated in close proximity to the cooker, by a qualified electrician.

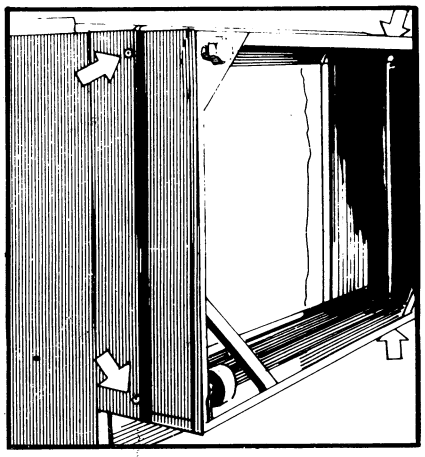
Ensure that the voltage marked on the rating plate situated on the rear of the cooker corresponds to your mains supply voltage.



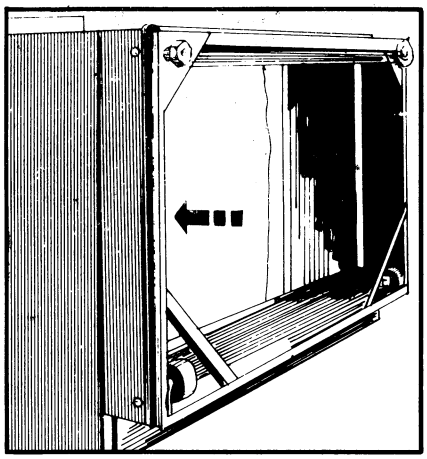
DO NOT REMOVE LINKS. CONNECT NEUTRAL TO 1 OR 2 AND LIVE TO 3, 4 OR 5.

Dimensions

As supplied the cooker has a height of 900 mm, but can be lowered to 850 mm. Lay the cooker on its back, take out the four screws, two either side of the plinth (A1) and slide the lower base into the upper portion (A2) and replace the screws. There are two additional location holes provided so that a small variation between the upper and lower dimensions can be utilized.

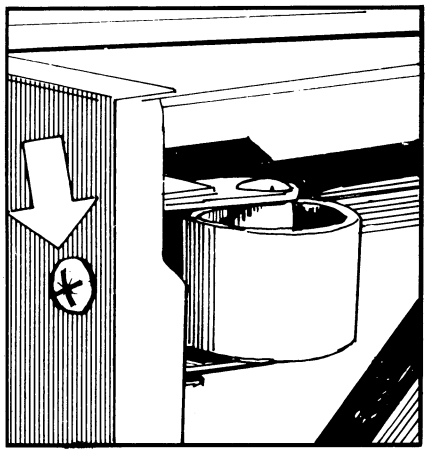


A1



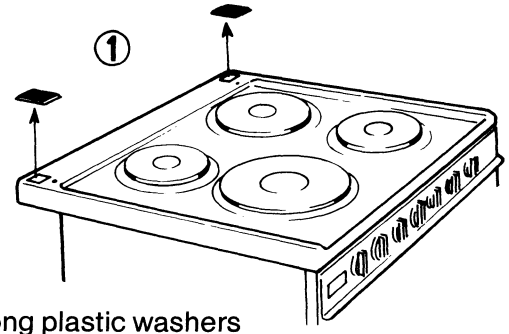
A2

Adjustable wheels at the rear and adjustable glides on the front allow levelling of the appliance on uneven floors.

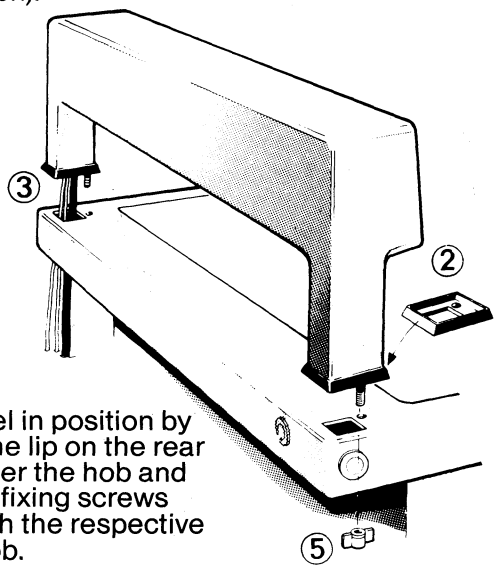


Installation of Optional control panel, Automatic or Electronic

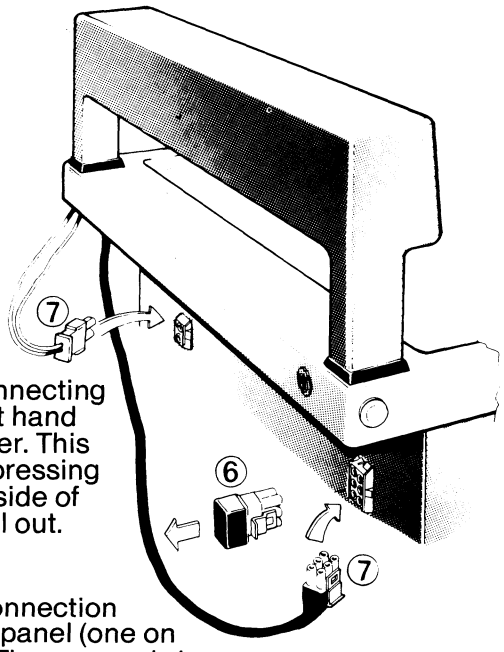
1. Remove the plastic cover plates on the rear corners of the hob.



2. Place the oblong plastic washers onto the feet of the control panel.
3. Pass the cables of the panel through notch in the hob (on automatic panels there is just one cable to pass through the left hand notch. On electronic panels there are two cables which pass through the right hand notch).

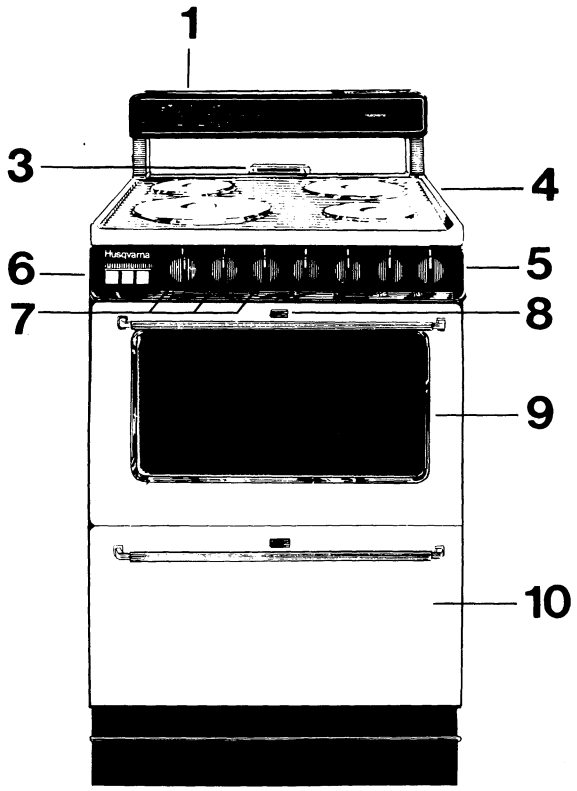


4. Place the panel in position by first locating the lip on the rear of the feet under the hob and then allow the fixing screws to pass through the respective holes in the hob.
5. Screw on the wing nuts and ensure the panel is secure.



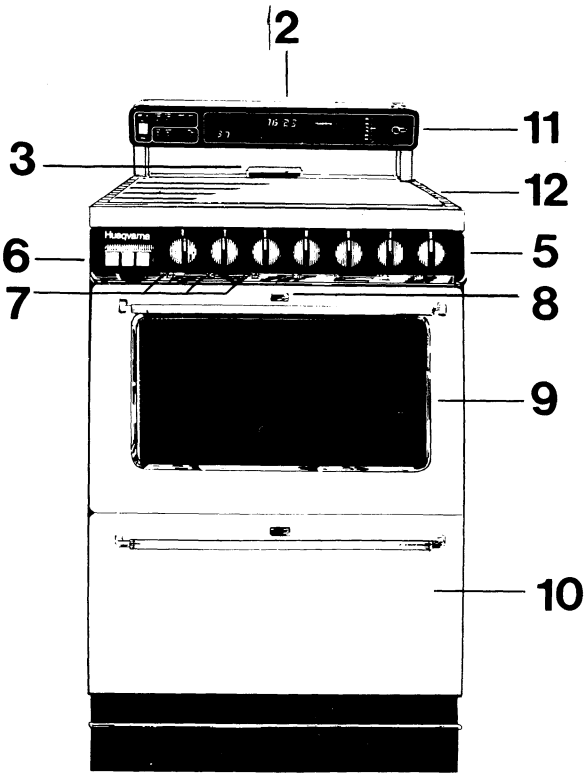
6. Take out the connecting plug on the right hand rear of the cooker. This is detached by pressing together either side of the plug and pull out.
7. Push on both connection cables from the panel (one on the automatic). They can only be fitted in one position, therefore, incorrect fitting is avoided.

Description



Culinar 60

1. Automatic Control Panel
2. Electronic Control Panel
3. Ventilation Outlet
4. Thermostatic Hotplate
5. Hotplate Controls
6. Indicator Lamps
7. Oven Controls
8. Door Safety Catch
9. Roasting, Grilling & Baking Oven
10. Baking Oven
11. Roasting Thermometer
12. Ceramic Hob



Ceralyx 60

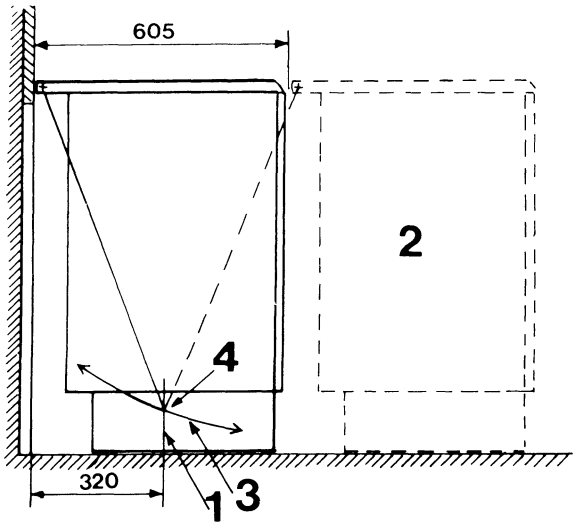
Using the cooker for the first time

NOTE: Before using the cooker for the first time all hotplates (not the ceramic hob) and the ovens should be burned in. Check that the protective plastic has been removed from the ventilation outlet fig 3 and all cardboard packing etc. is removed from both ovens before switching on the electrical supply.

The hotplates should be turned on one at a time, for two minutes at the lowest setting and then three minutes at their highest setting.

Set both ovens on their highest setting for approx. 30 minutes making sure that the kitchen is thoroughly ventilated as a certain amount of smoke can develop.

Anti-tilt device

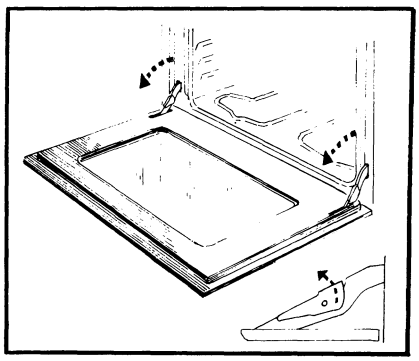


An anti-tilting device is supplied with the cooker and is fitted in the following manner: Adjust the height of the cooker to the level of adjacent work surfaces.

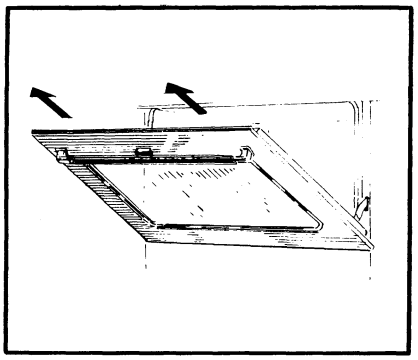
1. Draw a vertical line, 320 mm from the wall on the side of the left hand base unit
2. Place the cooker in the extended position, 605 mm from the rear wall.
3. Insert a pencil through the lower loop of the steel wire fastened at the left, rear edge of the hob. Draw an arc on the side of the base unit.
4. Secure the wire with the screw supplied at the point where the arc and the vertical line intersect. Do not tighten the screw too hard as the steel wire must be able to move around the screw. Push the cooker back into place. The anti-tilt device may be fitted to the right hand side if so desired.

Fitting of Doors

Firstly ensure that the hinge hooks are in the upright position on all four hinges. If this is not the case pull the hinge forward until the hook is exposed and lift the hook up then allow the hinge to return into the oven body until the hook grips.



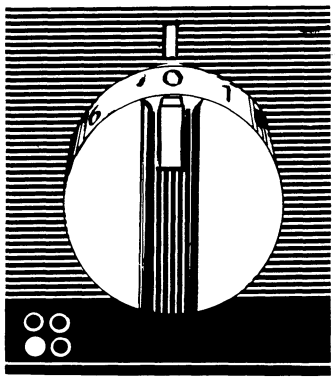
Then place the door squarely onto the hinges, open the door to its fullest extent, push the hooks back into position and close the door.



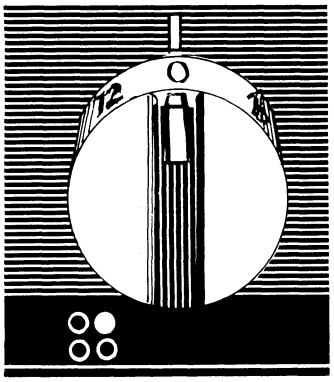
Controls

Hob Controls, Culinar

A. Hotplates are regulated by six position switches. The settings are as follows:
1 Hold-warm
2 Simmer
3 Low
4 Medium
5 Hot
6 Very hot
The symbols under each knob indicate the relevant hotplate.

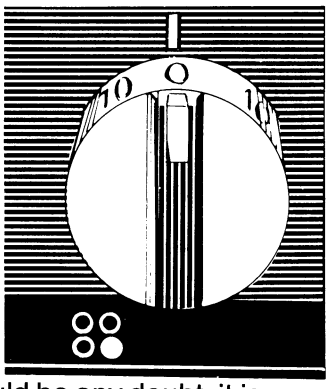


B. The Thermostatic hotplate is regulated from 0 - 12 and is infinitely variable to suit the type of food being cooked. The hotplate heats up rapidly until the pre-set temperature is reached at which point the thermostat operates and maintains the required temperature. Settings will depend on the type of cooking utensil, its flatness and also the quantity of food being cooked. It is therefore not possible to give precise settings for different foods. However,an approximate guide is given below and if there should be any doubt, it is advisable to start with a lower setting.



1. Melting butter
2. Hold warm
3-4. Egg dishes, i.e. scrambled eggs
4-5 Boiling milk, small quantities of vegetables simmering and slow frying.
5-6. Large quantities of vegetables
7-8. Omelettes
8-9. Eggs, breaded fish
9-10. Sausages
10-11. Pancakes
11-12. Browning and deep frying
12. Boiling water

Hob Controls, Ceralyx

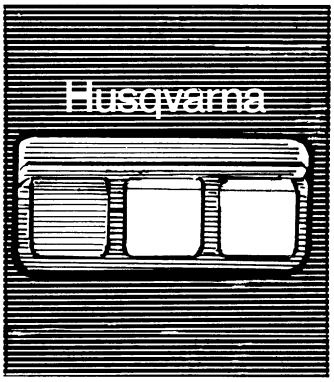


The symbols under the knobs indicate the relevant heating area. Control is infinitely variable from 0-10. Settings will depend on the type of cooking utensil, its flatness and also the quantity of food being cooked, therefore, it is not possible to give precise settings for different foods. However, an approximate guide is given below and if there should be any doubt, it is advisable to start with a lower setting.

When the heating area is connected it will turn pale yellow. This colouring will disappear as the heating area cools.

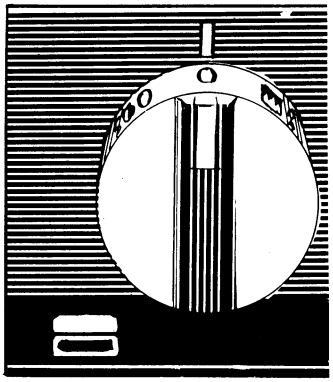
1-3. Simmering, light boiling
3-5. Slow boiling
5-7. Slow frying
7-9. Fast frying
10. Boiling water,deep frying

Indicator lamps



The RED light is an indicator lamp that will light up when one of the hotplates or ovens is switched on. The first yellow light is for the upper oven. The second yellow light is for the lower oven. These lights will illuminate when the relevant oven is turned on and will extinguish when the oven has reached the set temperature.

Upper Oven Element Control



With this control you can choose the elements you wish to use. The symbols on the control refer to the location of the elements and their power in watts.

Culinar

START 3500 Rapid heating of the oven, all elements are switched on. (This facility should not be used with the automatic control.) IMPORTANT: The rapid heating facility should not be used for more than 8 minutes, after this time set the control to:–

1500 Upper and lower heat elements only.

650 Lower element only.

2000 Grill element only.

Ceralyx

1500 Upper and lower heat elements only.

650 Lower element only.

2650 Grill and lower element.

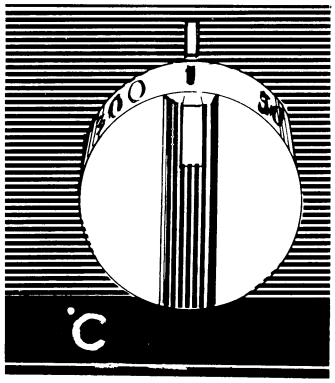
2000 Grill element only.

The CERALYX has an automatic rapid heating facility and operates as follows:–
1) Choose the required temperature first.
2) Set the element control knob at 1500

When the set temperature is reached the rapid heat effect will automatically disconnect and the oven will then continue to operate on the normal heating elements.

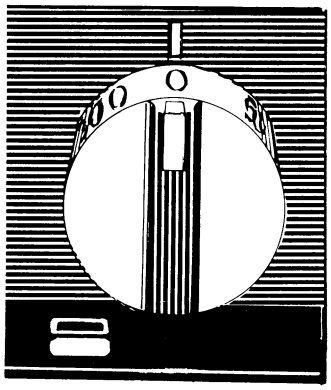
If the controls are set in the reverse order i.e. the elements are selected first and then the temperature is selected the rapid heat effect does not operate.

A Thermostat Control, Upper Oven



With the control knob you choose the required temperature in the upper oven. The setting is infinitely variable between 50°C – 300°C.

B Thermostat Control, Lower Oven



With this control the elements and the temperature are selected. Both the top and bottom element are switched on together, they cannot be selected individually.

The setting is infinitely variable between 50°C – 300°C.

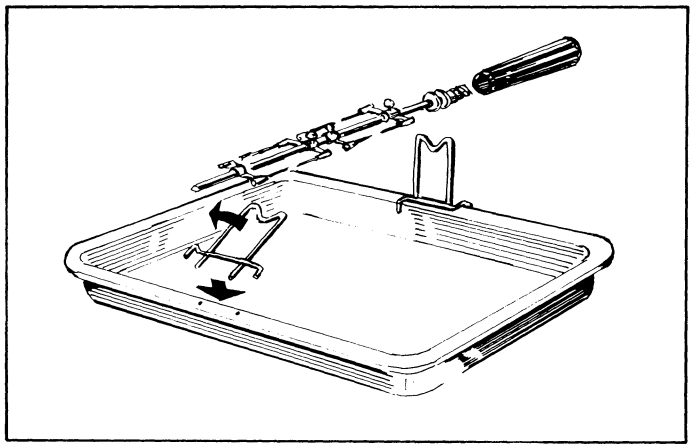
Temperature Conversion

0°C	0°F
50	122
100	212
150	302
200	392
250	482
300	572

Grill Spit

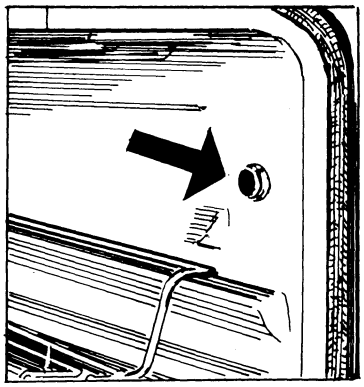
Two support holders are provided for the spit and these locate into the front and rear of the roasting pan. Impale the food to be grilled on the skewers and place the roasting pan with the supports in the oven on the lowest slide rail. Place the spit on the supports and insert the grill spit into the socket at the rear of the oven. Ensure that the steering track immediately in front of the spit handle locates in the front support. Remove the handle and close the door. Set the upper oven thermostat at 250 - 300 and the oven knob to 2000.

The grill motor will operate whenever a grill element position is selected on the oven element control.

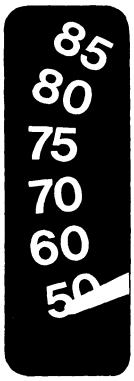


Roasting Thermometer
(Electronic Control Panel Only)

Cooking appliances using the electronic programmer control have the added feature of a roasting thermometer. There is a socket for the thermometer probe on the right hand side of the upper oven. The round covering protects the socket from grease and dirt when the thermometer is not is use, always replace the covering after use.

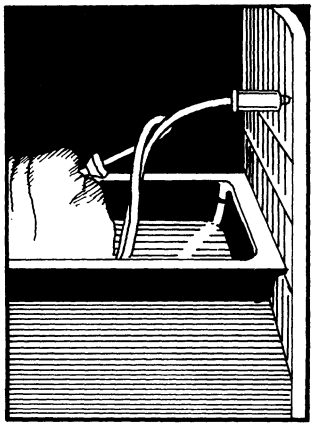


First heat the oven to the temperature required. Insert the thermometer into the meat so that the tip is in the thickest part of the meat. If possible ensure the whole length of the probe is inserted but ensure that the tip does not come in contact with a bone as these tend to heat up more rapidly than meat therefore triggering off the signal too soon.



Plug the thermometer into the socket and set the indicator by turning the knob until the green pointer indicates your required setting.

After approximately half the roasting period the white pointer will have started to travel up the scale. When the white pointer reaches the green pointer, a buzzing tone will be heard. The roast will then be ready. The buzzing tone will cease when the thermometer is removed from the socket.

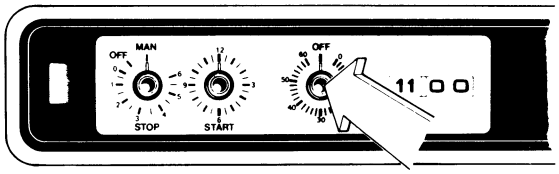


Type of meat	Meat thermometer setting °C	Oven temp.	Approx. roasting time per kg meat. For frozen meat allow about 1 hour extra roasting time for thawing
Pork, fresh	85	160–170	2 hours
Lamb	72*–85	160–175	1.5–2 hours
Veal	77	160–175	1.5 hours
Game (reindeer, elk, venison)	77	160–175	2 hours
Beef	77	160–175	1.5–2 hours
Roast beef	60*–70	175–200	45–60 minutes
Beef, fillet	60*–70	175–200	30–45 minutes
Salt ham	77	125	70–80 minutes
Thick ham with bone wrapped in aluminium foil	77	150–175	60–70 minutes
Thin ham with bone	77	125	50–60 minutes
or boned ham wrapped in aluminium foil	77	160–175	45–60 minutes

*The lower figure for lamb is for a slightly underdone joint.
The lower figure for roast beef is for red meat, the higher figure for well-done meat.

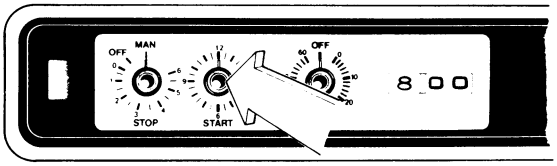
The above settings are approximate and are intended purely as a guide. The figures quoted will generally achieve a rare to medium roast.

Automatic Timer



1. Setting the Correct Time

Press in the knob on the signal timer and rotate in either direction until the required time appears.



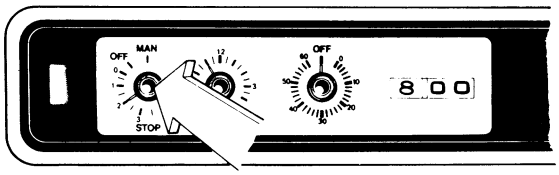
Automatic Operation of Upper Oven or Rear Right Hand Hotplate

2. Setting the Start Time

The start time is the actual time of day you wish the oven or hotplate to switch on. In other words the time when the food shall start to cook.

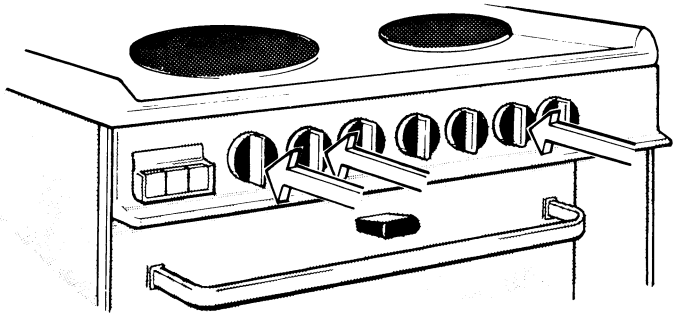
Press in the knob marked start and turn in either direction to the required start time, the green indicator lamp will illuminate indicating that the current to the hotplate and upper oven is disconnected.

The remaining three hotplates and lower oven can still be used in the normal way.



3. Setting the Cooking Time

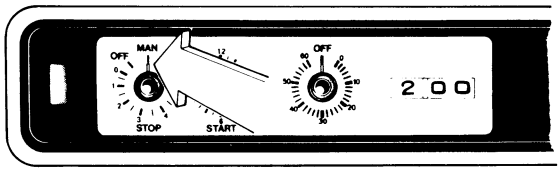
By means of the knob marked stop you set the period of time the oven will remain on i.e. the amount of time you wish the cooking to take. Turn the knob in a clockwise direction to any period up to a maximum of 6 hours. The cooking time is dependent on the type of food, cooking utensil and amount of food being prepared. Under the heading General Hints you will find some guiding examples.



4. Setting the Oven or Hotplate Control Knobs

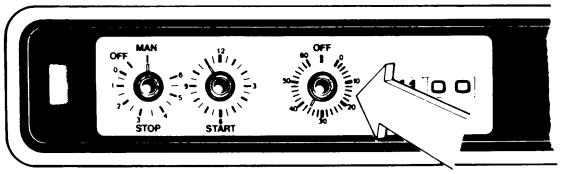
When the start and cooking time have been set, it is then only necessary to set the appropriate controls for the upper oven or rear right hand hotplate in the normal manner. If you wish to use both the upper oven and rear right hand hotplate together on automatic and the cooking times vary, adjustment can be made to a certain extent by setting a lower temperature in the oven or hotplate. During the cooking period the green light will go out.

NOTE:
When using the Culinar upper oven on automatic control, DO NOT set the oven to Start 3500. The rapid heating effect on the Ceralyx does not operate during automatic cooking.



5. When Automatic Cooking is Finished

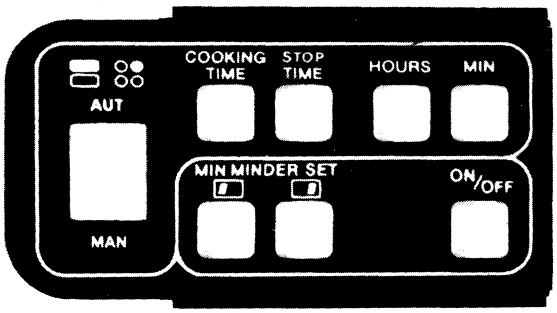
The timer will automatically turn off the oven or thermostatic hotplate and the green light will come on indicating that the oven is still set to automatic. Return the oven and/or hotplate controls to 0. You cannot use the oven or thermostatic hotplate manually until the stop control is returned to MAN. The green light will then extinguish.



6. Short Period Signal Timer

The signal timer can be used to time any operation such as boiling eggs, baking cakes or to remind you to make a telephone call at a certain time, for any duration up to 60 minutes. To set the timer turn the knob in a clockwise direction to the required setting. When the set time has elapsed a bell will sound intermittently until the control is returned to OFF.

Electronic Timer



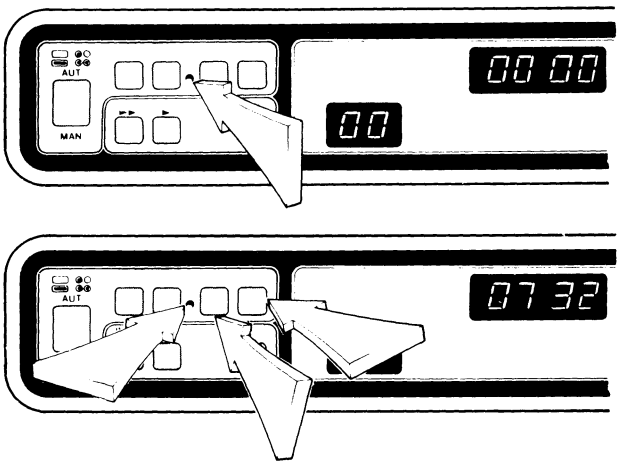
Set the timers with the function and time control buttons.

The function buttons are: COOKING TIME, STOP TIME, the reset button for the right time (the small round hole) and ON/OFF.

The time controls buttons are, HOURS, MIN and the two MIN MINDER SET buttons.

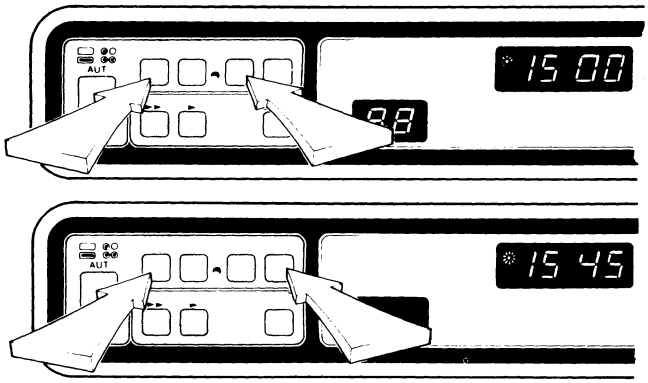
Each setting must be carried out in the following order:

1. First depress the function button and then one of the time control buttons.
   If carried out inversely, all buttons are blocked and setting is not possible for a number of seconds.
2. When a function button is depressed one of the time control buttons must be pressed *within 3 seconds.* You also have 3 seconds to spare between the hours setting and the minutes setting. If you do not manage to set the time as indicated, reset the time and start again with the function button.



1. Setting the Correct Time

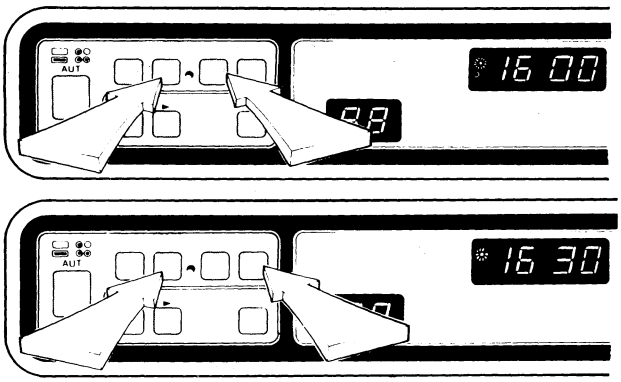
When the applicance is connected to the electrical supply for the first time or after a power cut, the electronic clock will show 0 00 and flash intermittently. To set the correct time push a match-stick into the RESET button, concealed inside the small hole between the STOPTIME button and the HOURS button, the display will cease to flash. Withdraw the match-stick and then press the HOURS button to your required hours setting and then within 3 seconds press the MIN button until the correct time is shown. The clock display operates on the 24 hour international system, i.e. 6.30 p.m. will be shown as 18.30, 6.30 a.m. will be shown as 06.30.



Automatic Operation of Upper Oven or Rear Right Hand Hotplate

2. Setting the Cooking and Stop Time

Depress the COOKING TIME button and set the desired cooking time with the HOURS and MIN buttons. When the COOKING TIME button is depressed and the desired hours set, the minutes setting must be started within 3 seconds. When the cooking time is set a small star will flash in the top left hand corner of the display indicating the setting is in progress.

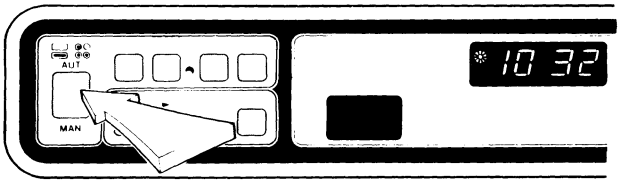


3.

Depress the STOP TIME button and set the time of day you wish the cooking to finish using the HOURS and MIN buttons. When the STOP TIME is depressed and the hours are set, the minutes setting must be started within 3 seconds. When the cooking time is set the small star will cease flashing and will stay illuminated until the oven or hotplate completes the automatic cycle.

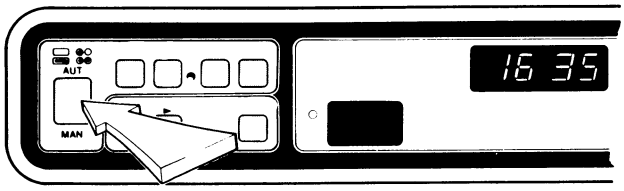
Check that the correct information has been programmed by first depressing the COOKING TIME button, then when the actual time of day reappears, press the STOP TIME button and check the setting.

NOTE: The check is a step in the setting procedure which should always be performed.



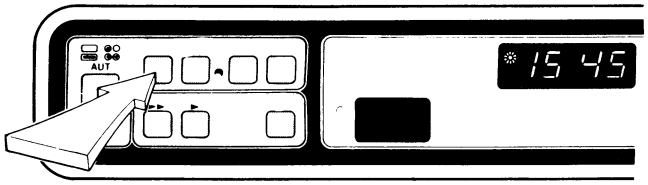
4.

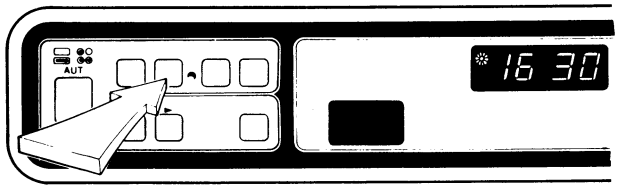
When you wish to operate the oven or hotplate on automatic control and have completed operations 2 and 3 press the switch marked AUT/MAN to the position AUT, the switch will illuminate green. Then set the oven or hotplate controls in the normal manner. When the cooking time has elapsed the electronic display will flash intermittently and an audible sound will be emitted for 3 minutes or until the button marked ON/OFF is pressed.



5.

Before removing the cooked food from the oven or hotplate return the AUT/MAN switch to MAN, the green light will extinguish. Then return the oven or hotplate controls to 0. The cooker can then be used in the normal way under manual control.

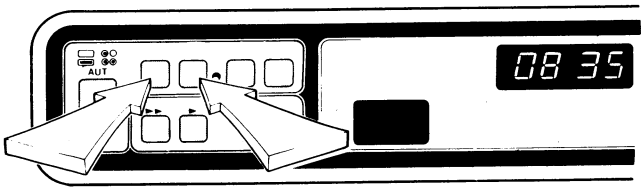




6. Re-using the Automatic Operation

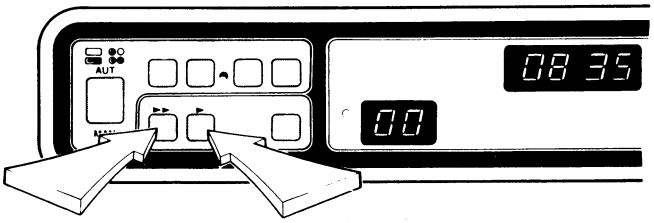
The cooking and stop times previously set will be memorized by the control panel therefore if you wish to have the oven or hotplate operate for the same length and period of time each day, all that is necessary is to press the COOK TIME and STOP TIME buttons checking that the times are correct for your needs. Then set the oven or hotplate controls and AUT/MAN switch to AUT.

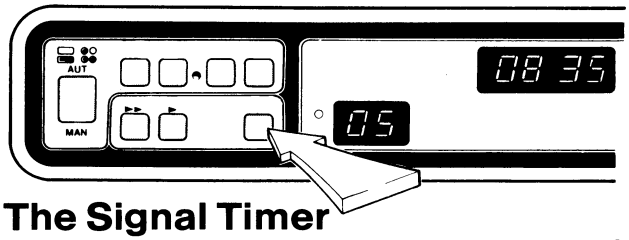
If you do not wish to use the preset cooking and stop times, it will be necessary to cancel them and programme in NEW settings.



7. Cancelling the Cooking and Stop Times

If you wish to cancel the cooking and stop times, press the COOKING and STOP buttons simultaneously and hold in until the star goes out and the display shows 0 00, then release the buttons simultaneously.



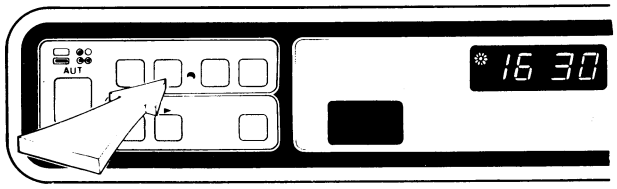


8. The Signal Timer

The signal timer can be used to time any operation for any duration up to 99 minutes such as, boiling eggs, baking cakes or to remind you to make a telephone call.

To set the timer, press the ON/OFF button. The small display will show 00 and a small star will flash in the left hand corner. Whilst the star is flashing you can set the time required with the MIN MINDER SET buttons. The left hand button actuates the left hand digit of the signal timer and the right hand button the right hand digit. When the set time has elapsed the display will flash intermittently and an audible sound will be emitted for 3 minutes or until the ON/OFF button is pressed.

If you have set the wrong time or wish to stop the time set, keep the ON/OFF button depressed until the digits have disappeared.



Should you wish to start cooking at once but have the cooker switch OFF automatically, set the cooking time and then just depress the STOP TIME button. The timer will then calculate automatically the finish time, i.e. the actual time of day plus the cooking time.

Set the oven controls as normal and set the AUT/MAN switch to AUT.

Advice on Automatic Operation of the Upper Oven and Thermostatic Hotplate

The following points are important to remember when combining the preparation of food on the thermostatic robot plate and in the oven, separately or simultaneously.

1) Both dishes should have approximately the same cooking/roasting time when using the hotplate and oven simultaneously.
2) The hotplate is suitable for boiling vegetables and rice, it is unsuitable to cook food on automatic control that requires stirring.
   The cooking time can vary according to the type and style of utensil used, the quantity of food being cooked and the amount of water. Experiment at first with a lower setting than suggested below to ensure the contents do not boil over.
3) There are many possible variations for the type of food that may be cooked in the upper oven under automatic control. It is, however, advisable to avoid leaving perishable fresh food such as fish and minced meat for any considerable time before cooking. Ideal meals can be deep frozen, pre-cooked or casseroles.

Note: The time suggested should be regarded as approximate.
The start time example chosen is 17.00h.

	Robot plate	Heating zone
Potatoes	5–5.5	3
1 kg potatoes + ½ l water	25–30	35–40
Setting for control knob, position	as above	as above
Setting for stop clock (Automatic), min	17.25–17.30 h	17.35–17.40 h
Setting for cooktime (Electronic control panel)		
Setting for stop time (Electronic control panel)		
Rice		
2dcl rice + ½ l water		
Setting for control knob, position	4–4.5	2–3
Setting for stop clock (Automatic)	40–45	40–45
Setting for cook time (Electronic control panel)	17.00 h	17.00 h
Setting for stop time (Electronic control panel)	17.40–17.45 h	17.40–17.45 h

Roasting time for the oven

The oven takes approx. 15 mins. to heat up to 225°C. This time has been included in the times given below. The rapid heating is not connected when the automatic controls are in operation.

Deep-frozen fish gratin, alternatively fish in aluminium foil form

Placing, shelf groove 1	
Setting for oven control knob 1500, 225°C	
Setting for stop clock (Automatic)	45 min.
Setting for roasting time (Electronic timer on the oven)	45 min.
Setting for cook time (Electronic control panel)	45 min.
Setting for stop time (Electronic control panel and Electronic timer on the oven)	17.45 h

Deep-frozen meatballs, stuffed cabbage roll, meat rolls in gravy, etc.

Placing, shelf groove 1	
Setting for oven control knob 1500, 225°C	
Setting for stop clock (Automatic)	30 min.
Setting for roasting time (Electronic timer on the oven)	30 min.
Setting for cook time (Electronic control panel)	30 min.
Setting for stop time (Electronic control panel and Electronic timer on the oven)	17.30 h

General Hints when using the Ovens

Grilling

Set the oven control at grill . It is practical to place aluminium foil in the roasting pan under the grilling grid. Start grilling the food as soon as the grill element glows red.

Grill table

	*Slide rail	Temperature	Grilling time
Pork chops, thin	4	300°	6-8 min on one side
			4-5 min on the other side
Pork chops, thick	3	300°	7-9 min on one side
			4-6 min on the other side
Pork fillet, slices 2-2.5 cm	3	300°	6-8 min on one side
			4-5 min on the other side
Sirloin steak 1.5-2.0 cm	3	300°	6-9 min on one side
			5-7 min on the other side
Club steak, T-bone 2-4 cm	3	300°	7-10 min on one side
			6-8 min on the other side
Steak 4-5 cm, whole fillet	2	300°	8-10 min on one side
			6-8 min on the other side
Chicken quarters	3	300°	10-12 min on one side
			5-7 min on the other side
Ham steak (5 cm thick in slices)	2	250°	20-25 min on one side only
			20-25 min on the other side
Spare ribs	3	250°	20-30 min on one side
			20-25 min on the other side
Spare ribs, thin end	3	300°	10-12 min on one side
			5-7 min on the other side
Sausages	3	300°	3-4 min on one side
			1-2 min on the other side

*The numbers 1-4 in the table refer to the four slide rails with which the ovens are equipped. The lowest slide rails is No. 1.

Important

Never place aluminium foil direct on the bottom of the oven or the lower element. Not only will this impair the efficiency of the oven but damage to the oven liner can result.

Roasting

Set the oven knob at 'upper and lower elements' 1500

Type of meat	Temperature	Approx. roasting time per kg. meat. For deep-frozen meat allow about 1 hour extra roasting time for thawing
Pork, fresh	160-175°	approx. 2 hours
Lamb	160-175°	1.5-2.0 hours
Veal	160-175°	approx. 1.5 hours
Game (reindeer, elk, venison)	160-175°	approx. 2 hours
Beef	160-175°	1.5-2.0 hours
Roast beef	175-200°	45-60 min.
Beef, fillet	175-200°	30-45 min.
Cured ham	125°	70-80 min.
Thick ham with bone wrapped in aluminium foil	150-175°	60-70 min.
Thin ham with bone	125°	50-60 min.
or boneless ham wrapped in aluminium foil	150-175°	45-60 min.

Baking

Set the oven knob at 'upper and lower elements' 1500

		Temperature	*Slide rail	Time min.
Bread	Loaf bake in tin wholemeal/sifted rye/rye flour	175°	1	50-60
	Loaf baked in tin wheatflour	200-225°	1	30-40
	Flat loaf with hole	200-225°	2	10-15
	Soft round rolls wholemeal/ sifted rye/rye flour	225°	2	8-10
	Crisp rolls and dinner rolls	225-250°	2	5-10
	Scones	250°	2	8-10
	Pricked flat bread	200-275°	1	5-7
Sweetened Bread	Buns	225-250°	2	7-10
	Bun rounds	200-225°	1	15-20
Cakes	Light sponge cake	175-200°	1	30-40
	Rich sponge cake	150-175°	1	50-60
	Tea cakes	200-225°	2	8-15
	Sponge rolls	225-250°	2	5-8
Pastry Biscuits	Short-crust biscuits	175-200°	3	8-15
	Puff-pastry biscuits	200-225°	3	5-12

*The numbers in the table refer to the four slide rials with which the ovens are equipped. The lowest slide rail is No. 1.

Oven dishes

Set the oven knob at 'upper and lower elements' 1500

	*Slide rail	Temperature
Fish, boiled or baked on the grid	1	200-225°
Gratin, deep-frozen on the grid	1	200-225°
Gratin, browning on the grid	2	225-250°
Puddings, shallow omelettes on the grid	2	200-225°
Puddings, deep omelettes on the grid	1	200-225°
Soufflés on the grid	1	175-200°
Toad-in-the-hole	2	225-250°
Roast and minced meats	1	175°
Casseroles	1	150°
Pizza, baking	3	250°

General Hints when using the Hob

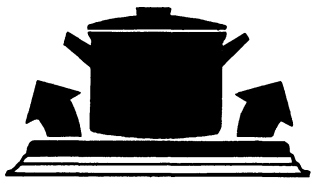
Use of the Correct Utensil

Always ensure the cooking utensil used on hotplates and heating zones has a solid flat base. Utensils with an uneven base will waste 50% of the electricity consumed. Such utensils will also affect the operation of the thermostats therefore causing uneven control of the food being cooked resulting in liquids etc., boiling over.

Always try to use a utensil of a larger diameter than the hotplate or heating zone being used.

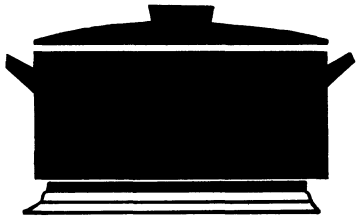
Do not place lids, etc., especially those that are wet, onto hotplates and heating zones.

Important:
Always ensure the base of utensils are dry and free from dirt and grit. These substances will shorten the life of solid hotplates, and in the case of ceramic glass, require you to clean the glass more frequently.



INCORRECT

INCORRECT



CORRECT

Cleaning Instructions

Cleaning the Upper Oven

The upper oven is coated with catalyst enamel which breaks down organic substances (particles of fat) by combining heat and oxygen during cooking. The cleaning process operates continuously during the cooking cycle but discolouration may occur when roasting or grilling at low temperatures.

If heavy soilage does occur after use allow the oven to cool then wipe off the worst of the spillage with hot water, then switch the oven on to the highest temperature for about 45 minutes.

It may be necessary to repeat the process once more if extremely heavy soilage has been allowed to remain for any length of time.

If flecks with a hard, shiny surface appear use fine soap impregnated steel wool very gently over the affected area but take care not to damage the enamel coating. Any marks left behind will disappear in time. Sugar spillage is difficult to remove in any oven and should be wiped away with hot water immediately.

As with all conventional ovens the catalyst enamel will discolour with time and use but this will not affect the cleaning process.

Cleaning the Lower Oven

The lower oven is coated with ordinary oven enamel and can be cleaned with soap and water, soap impregnated steel wool or an oven cleaner.

Cleaning the Culinar Hotplates

The solid hotplates can be cleaned with a damp cloth or a soap impregnated steel wool but do not scratch or scrape the plate.

After cleaning turn the hotplate on for a moment to dry. A thin coating of cooking oil can be applied to give an attractive lustre to the hotplates.

Cleaning the Ceramic Top

Before cleaning ensure the ceramic glass is quite cold. For everyday cleaning use Corning cleaner conditioner, squeeze a small amount on each heating zone and apply to the whole glass area with dry kitchen paper. Polish afterwards with slightly damp kitchen paper.

After a period of time discolouration in the form of brown or grey stains may appear on the glass, these are caused by mineral deposits in water or food. The deposit is normally so thin that it cannot be felt and appears to be in or under the cooking surface. If, after using Corning cleaner, the marks still persist use 'DELETE' cleaner in small quantities mixed to a thick paste with water. Apply to the affected area with kitchen paper and allow to stand for 5 minutes. Scrub with clean damp paper and clean away remaining paste with another piece of damp kitchen paper. Then apply Corning conditioner.

Should the ceramic glass become scratched due to grit or sand being trapped between the glass and cooking utensils, fine brown lines will appear. These marks are not removable but can be minimized by the daily use of Corning conditioner. These marks will not affect the cooking performance but always ensure all utensils are clean and dry before placing them onto the glass.

Should stubborn soilage occur allow the hob to cool and remove the spillage with a single edge razor blade held at an angle of 30°. Then clean as previously mentioned.

Do not use the following on ceramic glass:

Dishwashing liquids
Steel wool
Metal pads
Scouring powders
Oven cleaners
Household bleaches

Do not place:

Aluminium foil or plastic utensils on the ceramic surface as these will damage the glass.

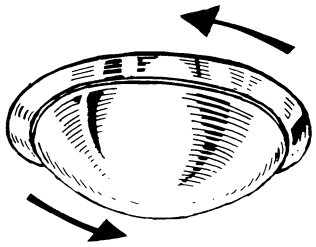
If the Cooker Fails to Work

If the upper oven and rear right hand hotplate fail to operate ensure that the automatic control has been re-set. On the automatic panel, if the green indicator light is on and you wish to use the upper oven or rear right hand hotplate the automatic controls must be adjusted as follows:

Turn the STOP control to MAN and ensure that the START control indicates the time as shown on the digital clock, the control button should then be in the extended position. The green light will then extinguish.

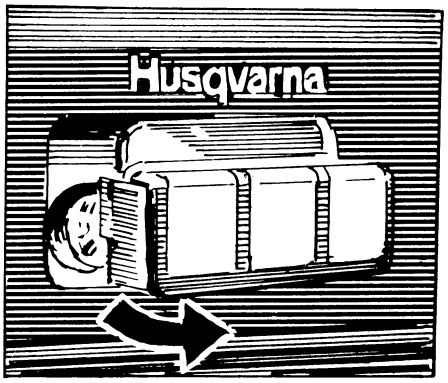
To Reset the automatic control on the Electronic Timer press the green switch to position MAN.

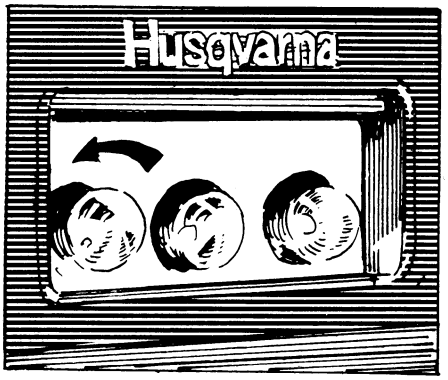
Changing the Oven Lamp



Unscrew the glass cover in an anti-clockwise direction.
The lamp, type E14 thread, 15 watts, unscrews in an anti-clockwise direction. When replacing the glass cover ensure the metal washer is placed between the glass and the oven roof.

Changing the Indicator Lamps





Remove the lens holder, covering the lamps, by bending it outwards at the left hand side. The holder is securely fastened to prevent small children from removing, therefore it may be necessary to use a screwdriver to gently lever the cover out.

The 3 lamps are type E14 thread, 5-7 watts. DO NOT USE a higher wattage lamp.

Replace the lens holder by first inserting the right hand edge into position and then push the left hand edge into place.

Husqvarna service organisation

Should you require help or service in connection with your Husqvarna domestic appliance, please contact the Service Reception unit for your area. Before writing or telephoning for service, please check whether your problem is covered under the heading 'When the Cooker Fails to Work'. If you are asking for service under guarantee, please ensure you have your purchase invoice for inspection by the Service Representative when he calls.

† **SOUTHERN REGION**
Electrolux Ltd., Hippodrome House, Birchett Rd,
Aldershot, Hants GU11 1LU.
Aldershot 24505 (STD code 0252).
For Southern, South Eastern and South Western Electricity Board areas.

Brighton area. 12 Gloucester Place,
Brighton 694341 (STD code 0273)

Maidstone area. 128 Sutton Road,
Maidstone 677727 (STD code 0622).

Devon and Cornwall. 231 Albert Road,
Devonport Plymouth 58161 (STD code 0752)

Avon and Somerset. 3 Waring House, Redcliffe Hill,
Bristol 211876 (STD code 0272)

Jersey. 1A Victoria Road, Georgetown,
St Saviour, Central 22138 (STD code 0534)

† **EASTERN AND LONDON REGION**
Electrolux Ltd., (Eastern & London Service Office),
Oakley Road, Luton, Beds. LU4 9QW,
Luton 55966 (STD code 0582).
For Eastern and London Electricity Board areas.

Thames area of Essex. 638 London Road,
Westcliffe, Southend 354313 (STD code 0702).

Norwich area. 1 Malthouse Lane, Norwich 614157
(STD code 0603)

†Users residing within 20-30 miles of Croydon, including all London Postal Districts, may telephone 01 686 4321 to register service requests.

MIDLANDS & SOUTH WALES REGION
Electrolux Ltd., 3 Strensham Hill, Moseley,
Birmingham B13 8AQ (021 449 5252).
For Midlands and East Midlands Electricity Board areas.

Nottingham area. 15 Heathcoat Street,
Nottingham 48355 (STD code 0602).

Potteries area. 107 Church Street,
Stoke on Trent 413414 (STD code 0782)

South Wales Electricity Board area.
19 David Street, Cardiff 387444 (STD code 0222).
Powell Duffryn House, Adelaide Street,
Swansea 51848 (STD code 0792).

NORTHERN REGION
Electrolux Ltd., Record Mill, Empire Street,
Great Harwood, Blackburn, Lancs BB6 7SR
Great Harwood 886666 (STD code 0254).
For North Western Electricity Board area.

Manchester area. 88 Bury Old Road,
Whitefield, Manchester (061-798 9689).

Merseywide & North Wales Electricity Board area.
141 Brook Street, Chester 312038 (STD code 0244)

Yorkshire Electricity Board area. 70 Cross
Gates Road, Leeds 608511 (STD code 0532).

SCOTLAND & NORTH EASTERN REGION
Electrolux Ltd., 5 Wellington Street,
Glasgow G2 6JB (041-204 0411).
For Scottish Electricity Board areas.

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive,
Aberdeen 695761 (STD code 0224).

Dundee area. 119 Hiltown, Maxwell Shopping
Precinct, Dundee 22630 (STD code 0382).

Tyne & Wear Durham areas. 1 Eastbourne Avenue,
Gateshead 782381 (STD code 0632).

Teesside N. Yorks, areas. 49 Mandale Road,
Thornaby, Stockton on Tees 64848 (STD code 0642).

NORTHERN IRELAND
Electrolux Ltd., 27 Franklin Street, Belfast
BT2 8DU Belfast 27512 (STD code 0232).

REPUBLIC OF IRELAND
Electrolux (Santry) Ltd., Santry Avenue, Santry,
Dublin 9, Dublin 373721 (STD code 0001).

Husqvarna Ltd.
LUTON, BEDFORDSHIRE
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820 90 02